



### Gorgonzola Cheese Sauce

Recipe By : Joe Cerullo

Serving Size : 3 Preparation Time : 0:30

Categories : Pasta Sauce

Amount	Measure	Ingredient --	Preparation
1	pint	half and half	
1/8	teaspoon	nutmeg	
1/2	cup	chicken stock	
2	tablespoons	Parmesan cheese --	grated
1	tablespoon	butter, unsalted	
1	tablespoon	flour, all-purpose	
6	ounces	Gorgonzola cheese --	crumbled
		salt and pepper --	taste

1. In a saucepan on medium heat, melt the butter.
2. Add the flour stirring constantly; cook until it becomes a white roux.
3. Add chicken stock stirring until the mixture is creamy.
4. Add HALF & HALF; bring to a boil, and stir until smooth.
5. Reduce heat to low, add Gorgonzola Cheese, stir until the mixture becomes a well-combined sauce.
6. Add Parmesan Cheese, nutmeg, salt & pepper.
7. Stir until smooth; keep warm.
8. Toss with approx. 1 pound of Pasta; cooked (**al-dente**).

NOTES : Enough for one pound of pasta; Rigatoni, Gnocchi, Cavatelli, Ziti or Fusilli

